Name­­­­­­­­­­­­­­\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Take Chemistry from the Farm to the Plate

1. Food science involves the scientific disciplines of:

**A**. zoology, cryptobiology, and oncology **C**. biology, nutrition, and chemistry

**B**. podiatry, orthopedics, and psychiatry **D**. Dependent and edible variables

2. Food chemistry’s main focus is on the development of new foods?

**A.** True

**B.** False

3. According to the article, which of the following schools offer a food science degrees?

**A.** The University of Texas at Austin **B.** Iowa

**C.**  The University of Oklahoma **C.**  The University of Miami

4. If it weren’t for food scientists, the shelf-life of our foods would be much shorter.

**A.** True

**B.** False

5. After graduating from college, about how many years does it take to become a certified flavorist?

**A**. about 12 years **C**. about 3 years

**B**. about 10 years **D**. about 7 years

6. Most food scientists conduct their work in supermarkets?

**A.** True

**B.** False

(2011) Created by The Meadows Center for Preventing Educational Risk for use in Institute of Education Sciences, grant #26-1802-23, 2010-2014).